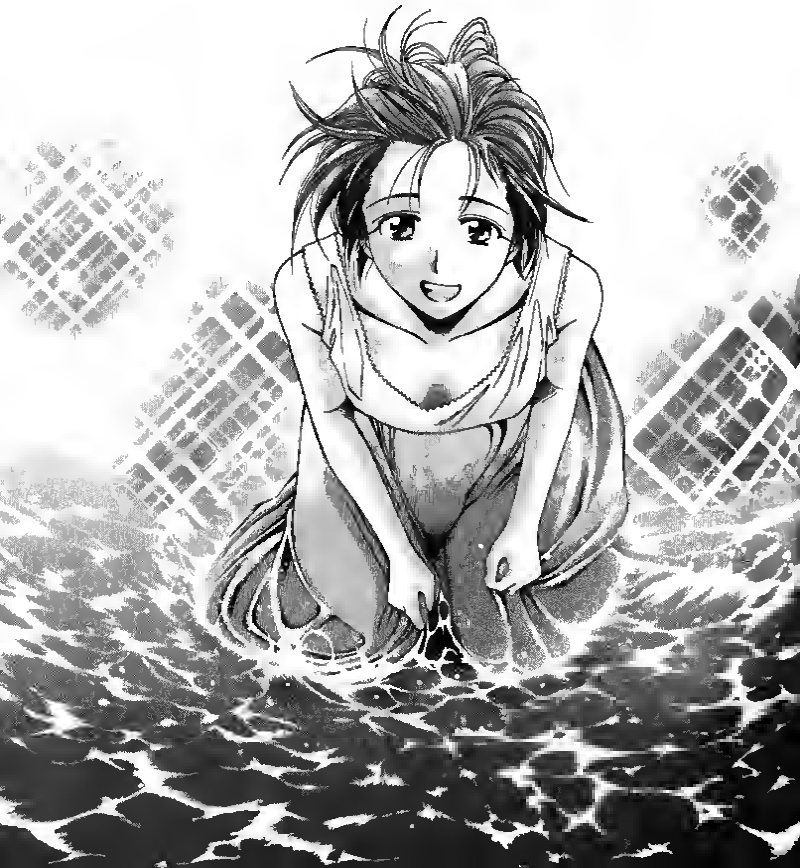
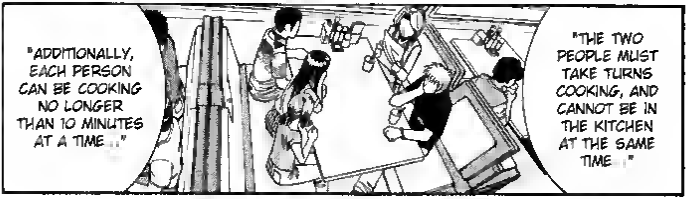
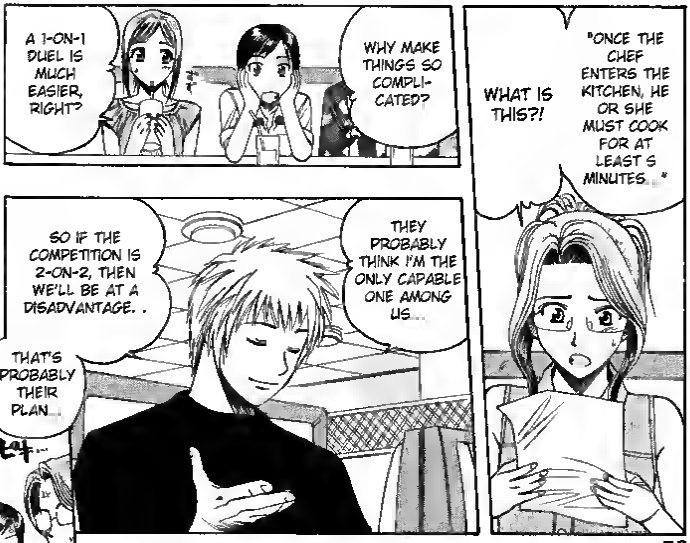
Chapter 26
The Arrival of the 3rd Man and the Daikon Curry



<SIGN: OUKAROU>

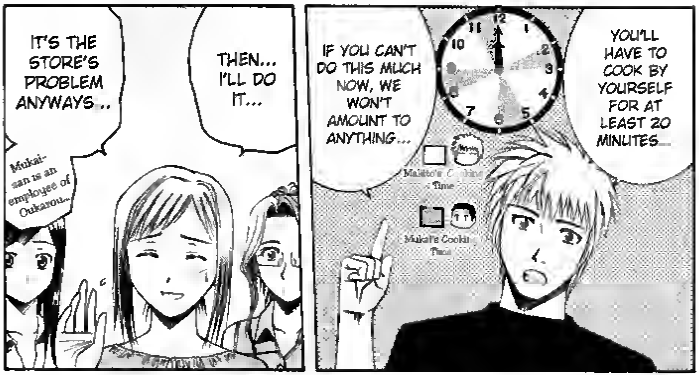

"ADDITIONALLY, EACH PERSON CAN BE COOKING NO LONGER THAN 10 MINUTES AT A TIME..."
"THE TWO PEOPLE MUST TAKE TURNS COOKING, AND CANNOT BE IN THE KITCHEN AT THE SAME TIME..."

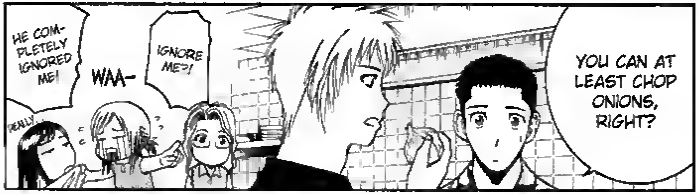

A 1-ON-1 DUEL IS MUCH EASIER, RIGHT?
WHY MAKE THINGS SO COMPLI-CATED?
WHAT IS THIS?!
"ONCE THE CHEF ENTERS THE KITCHEN, HE OR SHE MUST COOK FOR AT LEAST 5 MINUTES..."
SO IF THE COMPETITION IS 2-ON-2, THEN WE'LL BE AT A DISADVANTAGE..
THEY PROBABLY THINK I'M THE ONLY CAPABLE ONE AMONG US...
THAT'S PROBABLY THEIR PLAN...
Ehh...

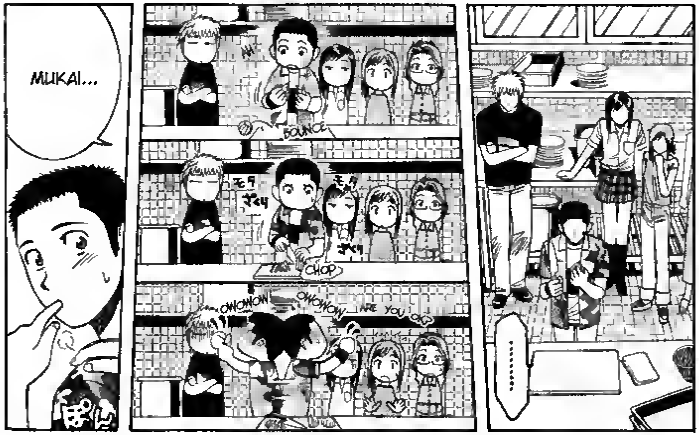
WHAT ABOUT THE SECOND PERSON?!
IF YOU KNEW THEIR PLAN, WHY DIDN'T YOU PAY ATTENTION WHEN YOU SIGNED THE CONTRACT?!
WE HAVE 2! THE 2ND IS...
NO... WAIT...
YOU MEAN ME?
ME?
.....
EH?

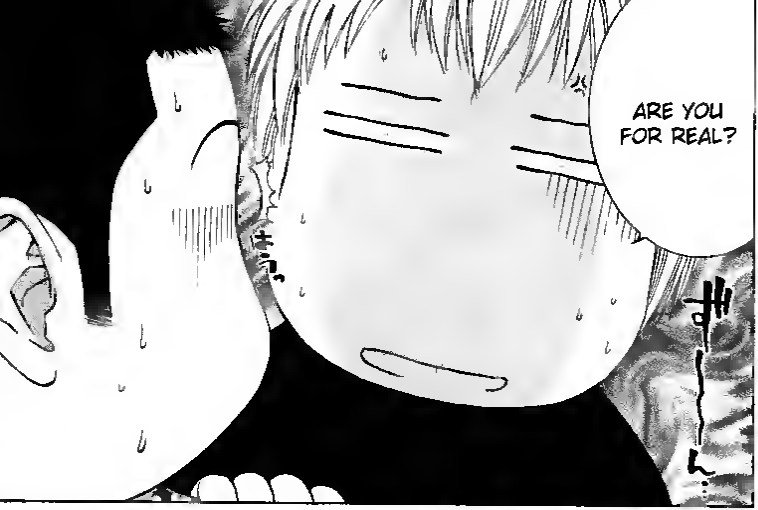
IT'S NOT ONE-ON-ONE?!
HOLD ON, KANAMORI-SAN!
A TAG-TEAM BATTLE?
BEING THE SPITEFUL KIND OF GUY THAT YOU ARE...
HEHE, I KNEW YOU WOULDN'T AGREE...
ALRIGHT, I GET IT...
TWO PEOPLE IS FINE. HOWEVER...
UNDER THESE CIRCUM-STANCES, YOU WOULDN'T HAVE ANY OBJECTIONS, RIGHT?
.....
BUT WHAT IF, BECAUSE OF A CERTAIN SOMEONE, WE END UP LOSING?

YOU'RE NOT GONNA BECOME A HINDRANCE, ARE YOU...
...SAKAKI-KUN?
.....
KB
黃花樓
FIRST WE NEED SOME SPECIAL TRAINING...
DICE THE ONIONS, GARLIC, AND GINGER!
NEXT, MAKE THE BROTH USING BEEF TENDON AS WELL AS COOKING THE PORGY HEAD AND BONES-
WA, WAIT!
YOU WANT ME TO DO ALL THAT BY MYSELF?
OF COURSE! THIS IS SPECIAL TRAINING!


IT'S THE STORE'S PROBLEM ANYWAYS...
THEN... I'LL DO IT...
Mukai-san is an employee of Cukarou...
IF YOU CAN'T DO THIS MUCH NOW, WE WON'T AMOUNT TO ANYTHING...
YOU'LL HAVE TO COOK BY YOURSELF FOR AT LEAST 20 MINUTES...
Mukai's Cooking Time
Mukai's Cooking Time


HE COMPLETELY IGNORED ME!
WAA-
IGNORE ME?!
KEN!
YOU CAN AT LEAST CHOP ONIONS, RIGHT?


MUKAI...
BOUNCE
CHOP
ONIONON
ONIONON
ARE YOU
.....


ARE YOU FOR REAL?

NOT WILLING TO TEACH HIM?!
HAHA... IT CAN'T BE HELPED, HE JOINED OUKAROU WITH NO EXPERIENCE, AND NONE OF THE CHEFS WERE WILLING TO TEACH HIM

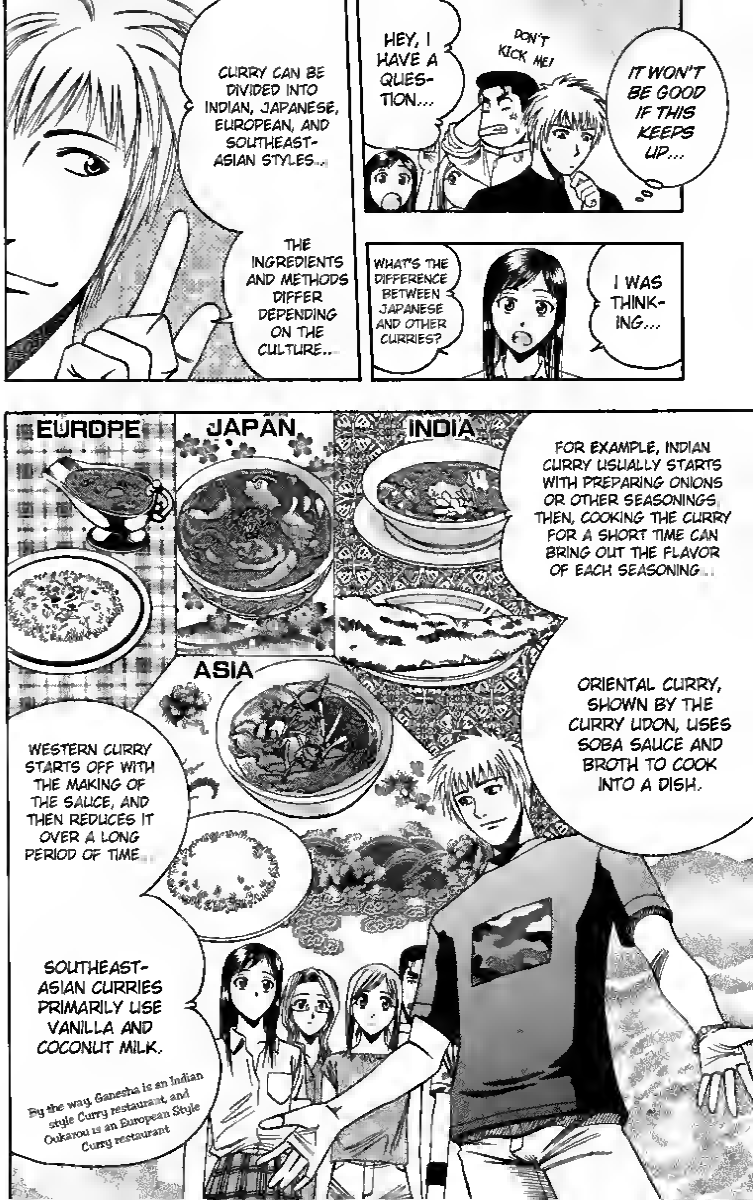
WHAT'S WRONG WITH YOU?! IS THAT HOW YOU HOLD A KNIFE?!
I... I'M SORRY!
HAVE YOU EVER HANDLED A KNIFE BEFORE?!

YOU'LL NEVER BE ABLE TO DO IT!
THEN, MAYBE WE SHOULD LET ME DO...

HAHA HA!
THEE... IT'S THEE...
NHH! CRAP! CRAP!

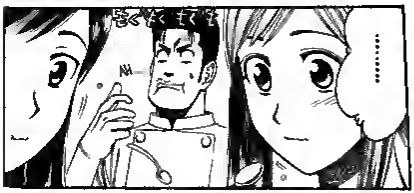
KOENJI! I HEARD!
IT SEEMS YOU BET THE STORE IN A COMPETITION!
HAHAHAHA
WHY'D YOU HIT ME ALL OF A SUDDEN?!
BASTARD! IT'S BECAUSE YOU NEVER TAUGHT HIM THAT HE'S LIKE THIS NOW!
THAT HURT!
WHAT DID YOU SAY?!
HAH, IT'S A 2 PERSON COMPETITION THIS TIME, RIGHT?
YOU'RE GONNA TEAM UP WITH THAT TRAITOR?
HAHA, YOU'RE GONNA LOSE FOR SURE THIS TIME! AND IF YOU LOSE, YOU LOSE EVERY-THING!
TRAITOR?
HUH!

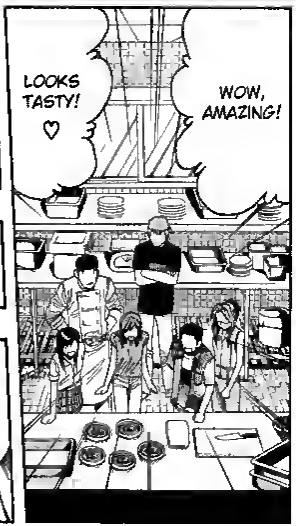
EHH?
SO BEAUTIFUL!
UM...
Pop
WHAT ARE YOU DOING?!
Hey there...
This flower is fitting for a beautiful girl like you.


CURRY CAN BE DIVIDED INTO INDIAN, JAPANESE, EUROPEAN, AND SOUTHEAST-ASIAN STYLES...
THE INGREDIENTS AND METHODS DIFFER DEPENDING ON THE CULTURE..
HEY, I HAVE A QUES-TION...
DON'T KICK ME!
IT WON'T BE GOOD IF THIS KEEPS UP...
WHAT'S THE DIFFERENCE BETWEEN JAPANESE AND OTHER CURRIES?
I WAS THINK-ING...
EUROPE
JAPAN
INDIA
ASIA
FOR EXAMPLE, INDIAN CURRY USUALLY STARTS WITH PREPARING ONIONS OR OTHER SEASONINGS. THEN, COOKING THE CURRY FOR A SHORT TIME CAN BRING OUT THE FLAVOR OF EACH SEASONING..
ORIENTAL CURRY, SHOWN BY THE CURRY UDON, USES SOBA SAUCE AND BROTH TO COOK INTO A DISH.
WESTERN CURRY STARTS OFF WITH THE MAKING OF THE SAUCE, AND THEN REDUCES IT OVER A LONG PERIOD OF TIME..
SOUTHEAST-ASIAN CURRIES PRIMARILY USE VANILLA AND COCONUT MILK.
By the way, Ganesha is an Indian style Curry restaurant, and Oukarou is an European Style Curry restaurant

IT'S HARD TO EXPLAIN...
LET ME JUST MAKE THEM SO YOU CAN TRY THEM OUT!
YAY!
DON'T MESS WITH THE FOOD!
WAH!!
SCREW OFF!

NOTE DAIKON = A TYPE OF RADISH





THIS SAUCE MADE FROM THE FISH BROTH AND DAIKON GIVES AN INTIMATE AND RICH JAPANESE CURRY FLAVOR!
DAIKON WITH CURRY IS SO GOOD! ♡
WHAT DID HE ADD?
hmh... is hmh...
SO SPICY~!
IT'S SO GOOD! ♡
JAPANESE-STYLE CURRY USES A VARIETY OF BROTHS TO CREATE RICH FLAVORS.
Ahhh Burning
SOUTHEAST-ASIAN CURRY USES A VARIETY OF SEASONINGS. ON THE OTHER HAND,
.....

EVEN THOUGH SHE'S BEEN MORE OPEN...
EVER SINCE THAT DAY...
SHE'S REALLY FORCING HERSELF TO BEAR IT...
THE PAIN CAUSED BY INSECURITY...
I MUST NOT LOSE!
NO MATTER WHAT THE RULES MAY BE...

Daikon Curry

INGREDIENTS (SERVES 4)

- DAIKON 400G
- 1 BURDOCK ROOT
- 1 CARROT
- 2 YAMS
- 100 KIDNEY BEANS
- BUTTER 4TBSP
- 1 ONION
- 1 SLICED GINGER
- GARLIC 1 CLOVE
- APPLE JAM 50G
- FLOUR 50G
- CURRY POWDER 30G
- BROTH 2 CUPS
- TOMATO SAUCE 1 LADLE
- SALT (TO TASTE)
- SARDINE BROTH 2 CUPS

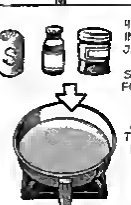
3 POUR IN THE NORMAL BROTH AND CONTINUE COOKING ON LOW HEAT FOR 80 MINS

2 NEXT, ADD THE CURRY POWDER AND FLOUR. COOK ON LOW HEAT TO AVOID BURNING THE FOOD

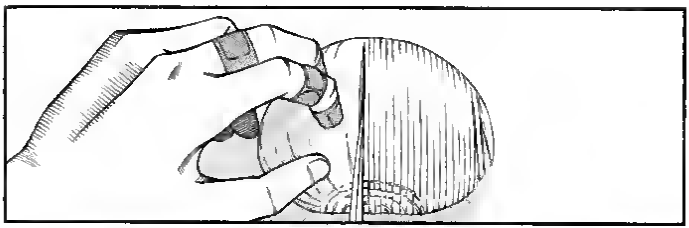
1 MELT 2TBSP OF BUTTER IN THE FRYING PAN, THEN ADD IN DICED ONIONS, CRUSHED GARLIC AND GINGER. SAUTEE UNTIL GOLDEN BROWN.

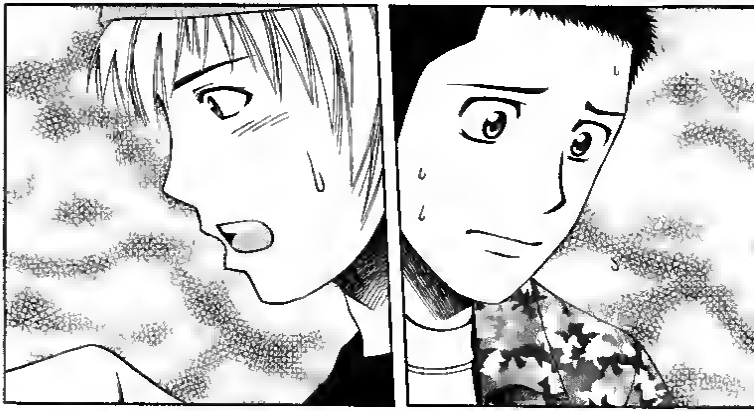
6 AFTER THE DAIKON BECOMES SOFT, ADD THE SAUCE FROM STEP 4 INTO THE POT AND STIR ON LOW HEAT. FINALLY, ADD IN THE YAMS AND ADJUST THE FLAVOUR WITH SALT

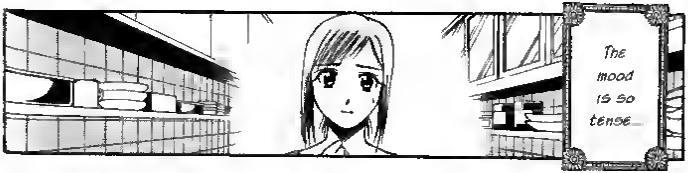
5 MELT 2TBSP BUTTER IN A SEPARATE POT. CHOP THE VEGETABLES FROM (A) INTO BITE-SIZE PIECES. AND THEN COOK THEM IN POT. BOIL KIDNEY BEANS IN HOT WATER BEFORE ADDING THEM INTO POT. POUR IN THE SARDINE BROTH

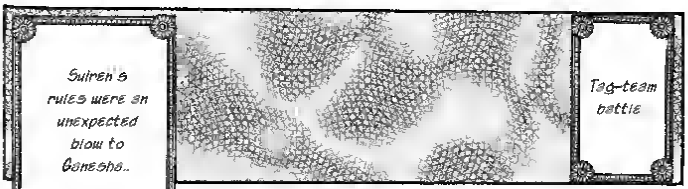


4 THEN, ADD IN THE APPLE JAM AND THE TOMATO SAUCE. COOK FOR ANOTHER 30 MINS BEFORE ADJUSTING THE FLAVOUR WITH SALT






The mood is so tense...


Suiren's rules were an unexpected blow to Ganesha..
Tag-team battle

With just one week left, I doubt he can reach Makito's level...
Makito has spent so much time and effort teaching him and trying to come up with a dish at the same time...
FORGET ABOUT REACHING MAKITO'S LEVEL, AT THE VERY LEAST...
OPEN—
THERE'S STILL ONE MORE PERSON!
HOLD ON! STOP GIVING US A HARD TIME! THE KITCHEN IS OFF-LIMITS TO CUSTOMERS!

WHAT?! YOU, AND YOU TOO, EVERYONE IS PUTTING UP A FIGHT...
YOU'RE ATTENDING A CURRY COMPETITION, RIGHT?
AND I HEARD IT'S A 2-MAN COMPETITION?
DON'T WORRY-
I'LL HELP.

ADDICTED TO CURRY

THIS CHAPTER IS BROUGHT TO YOU BY SOLARIS AND YANIME

-CREDITS-

(NOT JUST THIS CHAP BUT EVERY1)

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華麗なる食卓 (カレー)

~Addicted to curry~